



PLENTY OF THYME

Bespoke catering and Events

Plenty of Thyme was established in 2016 by Dave Double. Dave is chef trained and has worked in a variety of establishments since 2000 ranging from fine dining restaurants, gastro pubs through to large scale sporting & music venues.

Jodie now a director and joint owner of the business is our Senior Weddings & Events manager and has been on board since 2018.

Jessica joined us full time in July 2022 as a wedding & events manager. We have a team of four fulltime chefs and a large bank of casual event chefs.

As a company we have grown from strength to strength each year winning both the Essex Wedding Awards Best Independent Caterer for 2020 and Regional Winner for Best Caterer at The Wedding Business Awards for 2020.

We are strong believers in using local & British produce, we have strong working relationships with our Vegetable, Meat & Fish suppliers who are all locally based. Along with using only British produce where possible we also have an allotment where we grow a variety of produce which is used within our menus.

We pride ourselves not only on our food but the professional service we provide. Along with the menus below we can also create full bespoke menus should you wish for something not on the menus

All our packages come with a complimentary tasting, on the day events manager, waiting staff, chefs, crockery & cutlery





PLENTY OF THYME

Canapes

MEAT

Rare roasted beef, horseradish mousse, rosemary infused crostini

Pan fried duck, plum & carrot

Steak, chip & hollandaise

Confit belly of pork, apple puree & crackling

Duck liver parfait, toasted brioche & basil

Mini beef slider, cheddar, gherkin & mustard

Essex honey & whole grain mustard chipolata sausage

FISH

Oak smoked salmon blini, crème fraiche, dill & caviar

Tempura battered king prawn, sweet chilli dip

Seared tuna, mango & chilli salsa

Beetroot & gin cured gravlax, blini, crème fresh & dill

Prawn & crayfish cocktail, lemon, dill & tomato

King prawn & chorizo skewer

VEGETARIAN

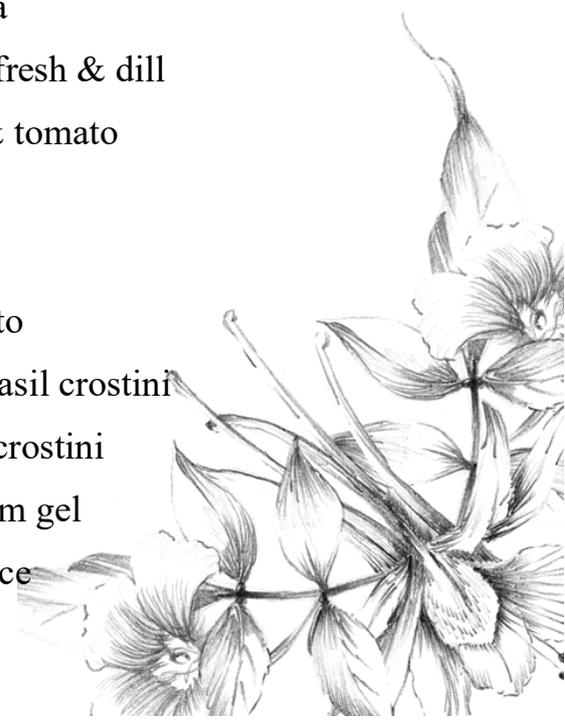
Poached peach, mozzarella & pesto

Pickled beetroot, whipped goats cheese & basil crostini

Caramelised red onion & goats cheese crostini

Smoked mozzarella arancini, sour plum gel

Vegetable samosa, sweet chilli sauce





PLENTY OF THYME

Silver package

STARTERS

English pea & mint soup with toasted focaccia (V)

French onion soup, cheese croute (V)

Deep fried buffalo mozzarella, tomato chutney & pea shoots (V)

Smooth duck liver parfait, toasted brioche, spiced chutney & basil

Chicken Caesar salad – char grilled chicken, crispy cos leaf, parmesan, Caesar dressing & crisp croutons

Chicken satay – satay marinated chicken, carrots, mizuna, peanuts & soy mayonnaise

Prawn cocktail – Atlantic prawns, rich marie rose sauce, gem leaf, tomato, lemon, dill & olive bread

MAINS

Thyme & garlic roasted chicken breast, parmesan pomme puree, carrot puree, roast English carrots & chicken gravy

Feather blade of beef, creamy mash, savoy cabbage, bacon, red wine & shallot jus

Confit belly of pork, mustard mash, braised red cabbage, cider jus

Essex pork sausages, wholegrain mustard mash, onion gravy, tender stem broccoli

Citrus marinated salmon fillet, citrus crushed potato cake, wilted spinach, saffron cream sauce

Wild mushroom risotto, sauté wild mushrooms, truffle & frizzly salad (V)

English pea, asparagus & feta tart, roast shallot, sweet potato puree & rocket salad (V)

DESSERT

Apple & rhubarb crumble, vanilla custard

White chocolate cheesecake, berry compote & vanilla tuille

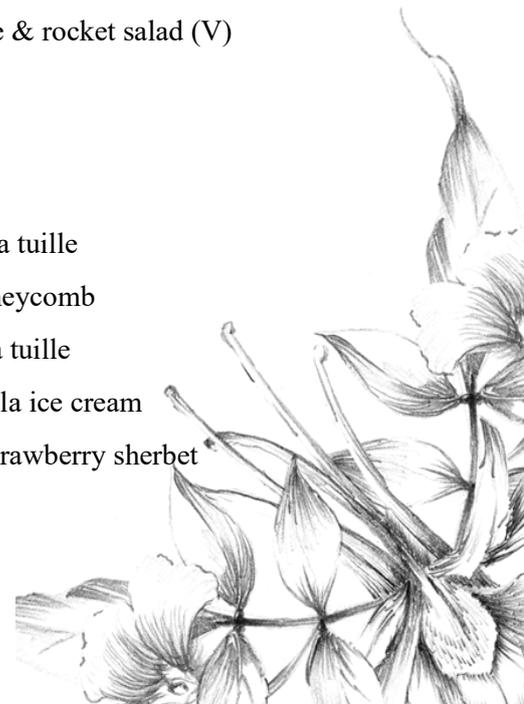
TAP mess – meringue, Chantilly, mixed berries & honeycomb

Glazed lemon tart, mascarpone, raspberries & vanilla tuille

Chocolate brownie, chocolate sauce, chocolate soil & vanilla ice cream

Jelly & ice cream – white chocolate iced parfait, vanilla jelly, strawberry sherbet

Vanilla pannacotta, berries & shortbread





EVENING FOOD

1 of the following served by staff

Essex sausage butty, toasted brioche roll, Tiptree ketchup

Crumbed fish, skin on fries & mushy peas

Sour dough toastie with Suffolk ham & cheddar

PRICING

60 guests @ £3570.00 plus VAT

Additional guests @£59.50 per person, plus VAT

Additional evening guests @ £7.50 per person, plus VAT

4 canapes per person 3 course meal (2 starters, 3 mains, 1 dessert)

Tea & coffee served with luxury chocolates

Evening food





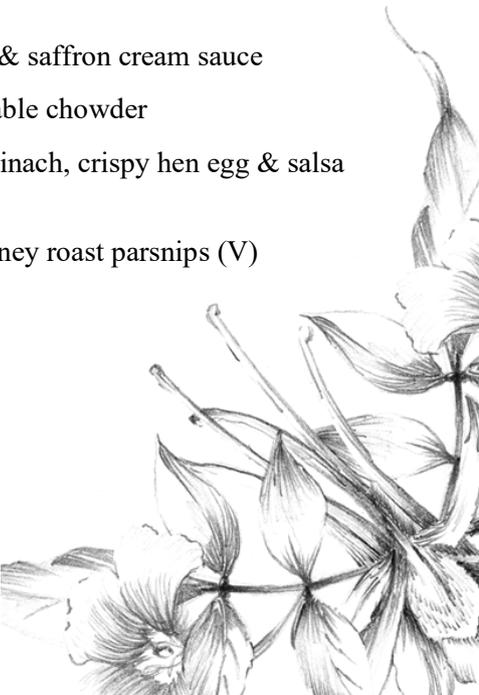
PLENTY OF THYME

Gold Package

STARTERS

- Heritage tomato, buffalo mozzarella, pickled red onion, baby basil & rocket (V)
- Wild mushroom arancini, mushroom ketchup, truffle mayonnaise, parmesan crisp (V)
- Char grilled asparagus, crispy free-range egg, hollandaise & rocket (V)
- Trio of beetroot, whipped goats' cheese, candied walnuts, basil, balsamic & sour dough (V)
- Chinese 5 spiced belly of pork, pickled carrot, soy mayonnaise, peanuts & basil
- Pressed ham hock terrine, pistachios, compressed apple, red current jel & toasted brioche
- Hot smoked salmon, crème fraiche, capers, rocket & sour dough
- Prawn & crayfish tian, avocado, semi dried tomatoes, red pepper coulis & toasted focaccia

MAINS

- Suffolk chicken roulade, lemon & thyme mousse, dauphinoise potato, sweet potato puree, roast shallots, tender stem broccoli & red wine jus
- Duo of beef – confit skin & rump (served pink), parmesan pomme puree, carrot puree, roast English carrots & beef jus
- Pan roasted ribeye steak (served pink), triple cooked chips, roast field mushroom, garlic roasted tomato, peppercorn sauce (£2.50 surcharge)
- Duo of lamb – confit shoulder & rump (served pink), dauphinoise potato, cauliflower puree, roast English carrot, shallot & rich lamb jus
- Pan roasted seabass fillet, crushed new potatoes, wilted spinach, asparagus & saffron cream sauce
- Pan fired salmon fillet, saffron mash, clam, mussel & baby vegetable chowder
- Char gilled aubergine steak, soft herb polenta cake, semi dried tomatoes, wilted spinach, crispy hen egg & salsa verde (V)
- Seasonal vegetable wellington, roast shallot, parsnip puree, chestnuts & honey roast parsnips (V)
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DESSERTS

- Chocolate delice, salted caramel, strawberry jel, pistachios & basil
- Trio of chocolate – white chocolate cheesecake, milk chocolate mouse and dark chocolate brownie
- Elderflower & lemon infused posset, crumbled oats, strawberry gin ice cream
- Sticky toffee pudding, salted caramel sauce, vanilla bean ice cream
- Rich chocolate tart, orange, vanilla, mascarpone, shortbread & raspberries
- British cheese & biscuits – Black bomber, Shropshire blue & Cornish brie cheeses, quince jelly, plum chutney, grapes & crackers (£1.50 surcharge)
- Dark chocolate chip brownie, honeycomb, clotted cream, raspberries & pistachios

EVENING FOOD

- Choose 1 of the following to be served street food style outside the front of the house
- Wood fired pizzas– classic margarita, pepperoni, BBQ pulled pork
 - Gourmet burgers – all served in brioche rolls
 - POT burger – beef patty, cheese, shallot rings, bacon jam, watercress mayonnaise
 - Chicken one – buttermilk thigh, American cheese, pickled cucumber, crisp lettuce, siracha mayonnaise
 - The veggie – veggie patty, cheese, shallot rings, onion chutney & watercress mayo

PRICING

- 60 guests @ £4170.00 plus VAT
- Additional guests @ £69.50 per person, plus VAT
- Additional evening guests @ £9.25 per person, plus VAT
- 5 canapes per person 3 course meal (2 starters, 3 mains & 2 desserts)
- Tea & coffee served with luxury chocolates
- Evening food





PLENTY OF THYME

Sharing menu

SHARING STARTER BOARD

Mediterranean – selection of cured meats, buffalo mozzarella, olives, sun dried tomatoes, olive oil & balsamic, rocket, rosemary & sea salt focaccia

American - Popcorn chicken bites - Smokey BBQ sauce, sticky glazed pork ribs, tempura battered prawns, char grilled corn on the cobs, coleslaw & rocket

British – Duck liver parfait, hot smoked salmon, pork scratchings, prawn & crayfish cocktail, red onion marmalade & fresh breads

British – Pork & bramley apple sausage roll bites, scotch egg bites, honey roasted ham, British cheeses, chutneys, pickles & breads

Asian – Crispy duck spring rolls, sweet potato & coriander onion bhaji, coconut & chilli chicken wings, spinach falafel, dips to include mint yoghurt, mango chutney & hoi sin sauce

SHARING STYLE MAINS

British – herb, mustard & sea salted rump of beef (served pink) and pan fired chicken supreme (both served by staff to tables)

Bowls of the following – duck fat roasted potatoes, braised red cabbage, honey roasted parsnips, thyme roasted carrots, cauliflower cheese & roast gravy. Horseradish & cranberry sauce

Mediterranean - lemon & thyme marinated chicken breast and citrus marinated salmon fillet (both served by staff to tables)

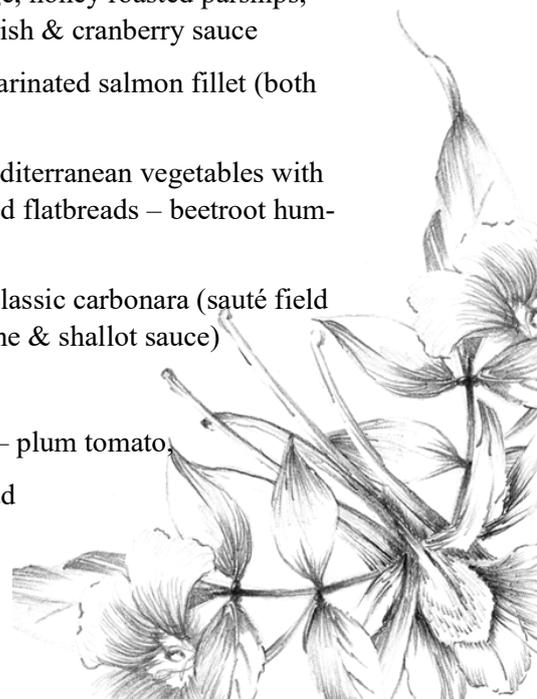
Bowls of the following – herb roasted Parmentier potatoes - roasted Mediterranean vegetables with pesto – heritage tomato, mozzarella, red onion & basil salad – char grilled flatbreads – beetroot hummus, aioli & tzatziki

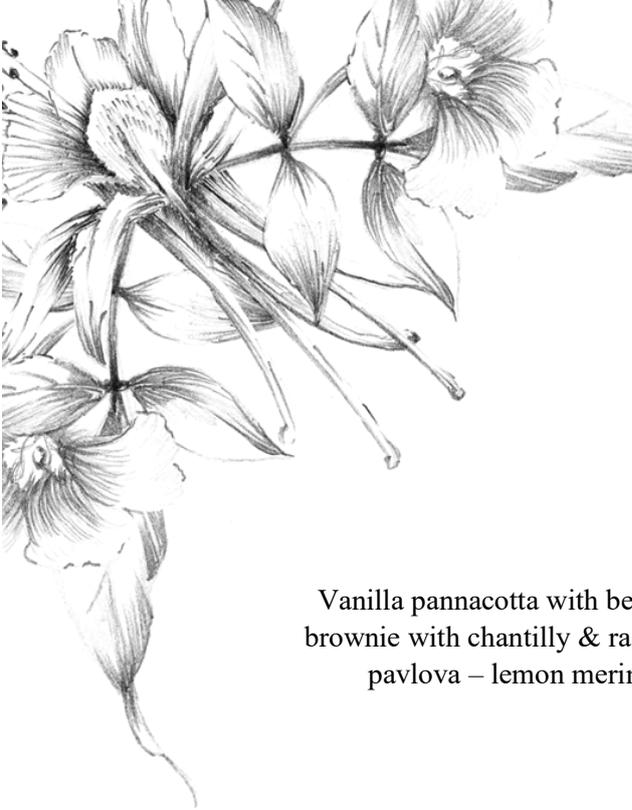
Italian – ragu of beef (braised shin of beef, pappardelle & parmesan) – classic carbonara (sauté field mushrooms & braised ham hock linguini in a creamy white wine & shallot sauce)

Bowls of the following to tables –

roast garlic & sea salt focaccia – rocket & parmesan salad – plum tomato,

mozzarella & basil salad – classic Caesar salad





DESSERT TABLE

Choose 3 of the following

Vanilla pannacotta with berries – lemon & elderflower infused posset – chocolate chip
brownie with chantilly & raspberries – glazed lemon tart with candied lemon – raspberry
pavlova – lemon meringue pie – rich chocolate & raspberry tart with chantilly

EVENING FOOD

Gourmet scotch eggs all served with piccalilli & sour dough (choose 2 options) Classic pork
– pork & chorizo – pork & black pudding – pork, shallot & thyme – spinach & quorn

PRICES

60 guests @ £3597.00 plus VAT

Additional guests @ £59.95 per person, plus VAT

Additional evening guests @ £7.25 per person, plus VAT

4 canapes per person

Sharing board starter Sharing style main course Dessert station

Evening food





PLENTY OF THYME

Children's Menu

STARTER

Dough balls with garlic butter dip
Deep fried mozzarella, tomato chutney

MAIN

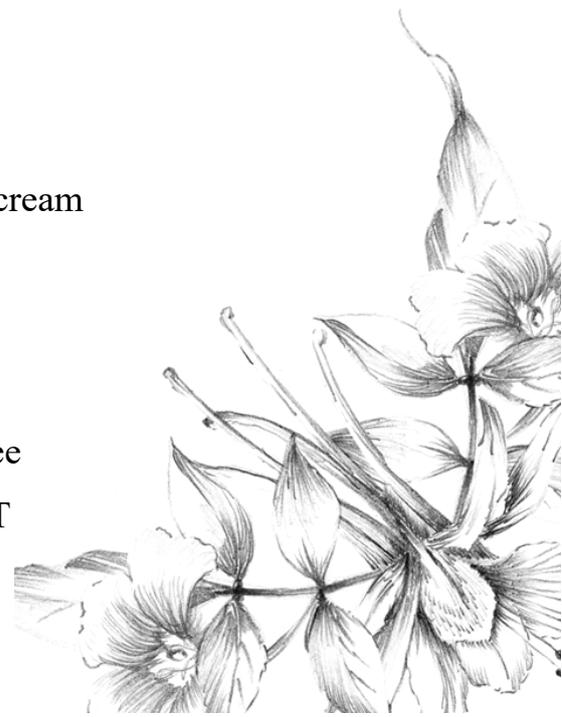
Sausages, mash & peas
Crumbed chicken, Chips & beans
Tomato pasta with cheddar

DESSERTS

Chocolate brownie with vanilla ice cream

PRICES

First 5 Children under 12 eat free
£22.50 per child after, plus VAT





PLENTY OF THYME

Twilight menus

Along with full day catering packages we also offer twilight packages, skip the formalities of a traditional sit down meal. Have a late afternoon ceremony, and choose one of our delicious packages from below.

Included in the cost is waiting staff, chef costs, crockery & cutlery

TWILIGHT BBQ PRICES

Twilight BBQ menu £33.00 per person, plus VAT

6 canapes per person

5 hot options and 4 salads/sides from below menu

Children under 12 - £21.50 per child plus VAT

TWILIGHT BOWL FOOD PRICES

Twilight Bowl food menu £34.50 per person, plus VAT

6 canapes per person

5 bowls from below menu

Children under 12 - £21.50 per child plus VAT





PLENTY OF THYME

Twilight BBQ menu

HOT OPTIONS

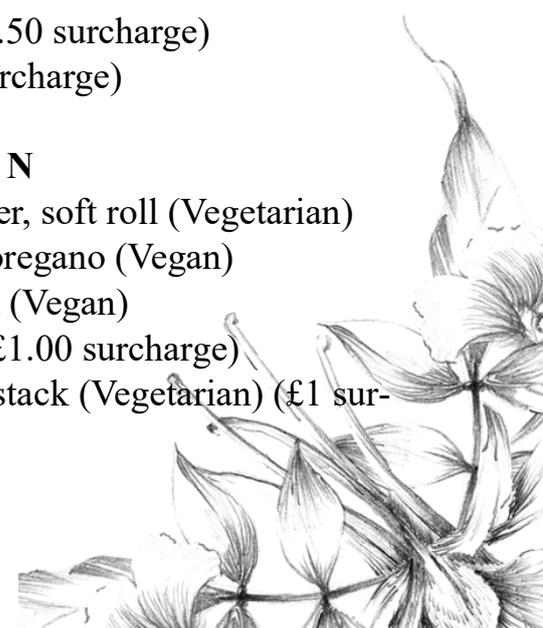
MEAT

- Handmade British Beef burger, mature cheddar, caramelised onions & soft roll
- Fifteen-hour slow smoked BBQ pulled Pork shoulder, red onion marmalade & soft roll
- Traditional Cumberland Sausage, caramelised onions & soft roll
- Chicken breast marinated in lemon & thyme
- Tandoori marinated Chicken breast
- Sweet chilli Chicken thigh
- Coconut, lime & chilli Chicken skewer
- Lime & chilli glazed Pork belly slice
- Chinese marinated pork steak
- Minted Lamb kofta
- Essex Lamb, sweet pepper, oregano & garlic kebab (£1 surcharge)
- Garlic & rosemary marinated Lamb steak (£1.50 surcharge)
- Garlic & herb rubbed sirloin minute Steak (£1.50 surcharge)
- Whole smoked & shredded leg of Lamb (£1.50 surcharge)

FISH

- Citrus marinated Salmon fillet
- Dill & lemon marinated Cod
- Lemon & dill marinated king Prawn kebab (£1.50 surcharge)
- Salmon, king Prawn & Cod kebab (£2 surcharge)

VEGETARIAN & VEGAN

- Chinese 5 spice chickpea burger with spinach & coriander, soft roll (Vegetarian)
 - Mediterranean vegetable skewer with garlic & oregano (Vegan)
 - Roasted black bean burger, salsa, soft roll (Vegan)
 - Marinated tempeh & pineapple Kebab (Vegan) (£1.00 surcharge)
 - Char grilled Halloumi, heritage tomato & field mushroom stack (Vegetarian) (£1 surcharge)
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PLENTY OF THYME

Twilight BBQ menu

SALADS & SIDES

Cavolo Nero and bulgur wheat

Cous cous with feta, mint and pomegranate

Roasted carrots, rose harissa and hazelnuts

Fennel with orange, pomegranate, and feta

Italian baby mixed leaf

Potato salad with soft herbs, citrus & olive oil

Classic Greek salad

Classic coleslaw

Asian slaw – red & white cabbage, carrot, chilli, spring onions & lime yoghurt

Classic Caesar salad

Roasted squash, baby spinach, fennel, toasted seeds & sweet chilli

Plum & cherry tomatoes, mozzarella, red onion & baby basil

Roasted Mediterranean Vegetables, basil oil (Vegan)

Rocket & parmesan salad with balsamic

Roasted Corn on The Cob

Garlic & rosemary roasted new potatoes

Roasted beetroot with yoghurt lemon and dill

Butternut squash with sweetcorn salsa, feta and pumpkin seeds

French beans and lime

Cauliflower, pomegranate and pistachio salad

Shredded cucumber and lambs lettuce

Tomatoes, sumac onions and pine nuts





PLENTY OF THYME

Twilight Bowl food menu

CLASSIC DISHES

Sausage & mash (cocktail sausages, creamed mash, gravy, crispy shallots)

Cottage pie topped with cheddar & chive mash

Beef & wild mushroom stroganoff & basmati rice

Chicken, mushroom & leek pie with black pepper pastry

Confit pork belly, apple mash, baby apple, crackling & cider jus

Slow braised shoulder of lamb, whole grain mustard mash & redcurrant jus

Mini shepherds pie (tender pieces of lamb)

Feather blade of beef, baby carrots, rosemary infused mash

WORLD WIDE DISHES

Thai green chicken curry, basmati rice, chilli & ginger

Chicken katsu curry (crumbed chicken, sticky rice, katsu sauce)

Stir fried chicken, bok choy, oyster mushrooms & soy

Crispy chilli beef, noodles, crispy vegetables, chilli & ginger

Massaman beef curry, baby onions, rice & coriander

Thai red jungle curry with pork & sticky rice

Soy & sesame sticky pork belly, sauté bok choy & bean shoots

Slow braised Moroccan lamb tagine, soft herb cous cous & apricots

VEGETARIAN DISHES

Wild mushroom & roasted squash risotto, parmesan shavings & truffle oil

Tomato & mascarpone ravioli, sage butter & toasted pine nuts

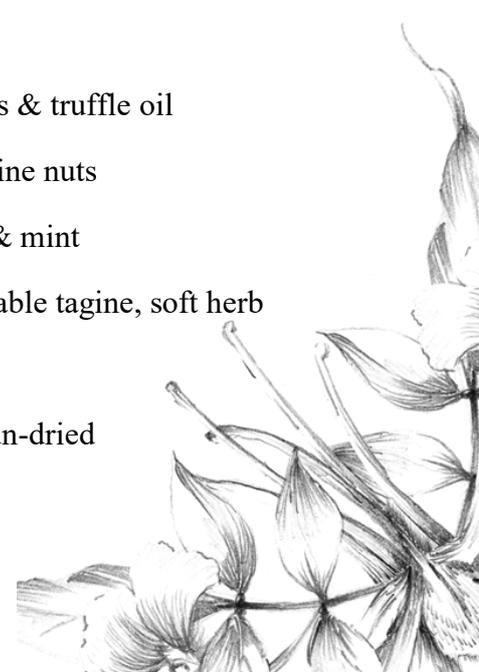
Risotto of asparagus, broad beans & peas with basil & mint

Mushroom ravioli, truffle cream, deep fired sage leaves Root vegetable tagine, soft herb

cous cous & mint yoghurt

Char grilled halloumi, sauté mushrooms, spinach & sun-dried

tomatoes with toasted seeds





PLENTY OF THYME

Twilight Bowl food menu

VEGETARIAN DISHES

Wild mushroom & roasted squash risotto, parmesan shavings & truffle oil

Tomato & mascarpone ravioli, sage butter & toasted pine nuts

Risotto of asparagus, broad beans & peas with basil & mint

Mushroom ravioli, truffle cream, deep fired sage leaves Root vegetable tagine, soft herb
cous cous & mint yoghurt

Char grilled halloumi, sauté mushrooms, spinach & sun-dried
tomatoes with toasted seeds

FISH DISHES

Baked salmon fillet, crushed potatoes, lemon, soft herbs & white wine sauce

Beer battered fish, triple cooked chips & pea puree

Pan fried cod, chorizo, spinach, sauté potatoes & red onion

Crab & crayfish risotto with peas, lemon & micro herbs Poached salmon fillet, crushed peas & pota-
toes, lobster bisque





PLENTY OF THYME

Canapes

MEAT

Rare roasted beef, horseradish mousse, rosemary infused crostini

Pan fried duck, plum & carrot

Steak, chip & hollandaise

Confit belly of pork, apple puree & crackling

Duck liver parfait, toasted brioche & basil

Mini beef slider, cheddar, gherkin & mustard

Essex honey & whole grain mustard chipolata sausage

FISH

Oak smoked salmon blini, crème fraiche, dill & caviar

Tempura battered king prawn, sweet chilli dip

Seared tuna, mango & chilli salsa

Beetroot & gin cured gravlax, blini, crème fresh & dill

Prawn & crayfish cocktail, lemon, dill & tomato

King prawn & chorizo skewer

VEGETARIAN

Poached peach, mozzarella & pesto

Pickled beetroot, whipped goats cheese & basil crostini

Caramelised red onion & goats cheese crostini

Smoked mozzarella arancini, sour plum gel

Vegetable samosa, sweet chilli sauce

